



Starter

Radisson Blu Signature Organic Quinoi Salad

(with sweet potato, baby stem broccoli, bluebell falls goats cheese, toasted walnuts, pomegranate and a sesame seed dressing)

Choice of soup

Root Vegetable, Nettle, Roasted Tomato and Red Pepper, Leek and Potato with Truffle Oil, Mushroom and Smoked Bacon, Celeriac and Apple, Courgette and Irish Cheddar

served with freshly baked selection of bread rolls

Poitin Sorbet

17 Hour Slow Cooked Feather Blade of Beef served with a Wild Mushroom Sauce

Or

Baked Fillet of Atlantic Hake served with a Chardonnay Cream and Dill Sauce

Dessert Platter

Streedagh Seaweed Flavoured Crème Brulee, Fruit of the Forest Cheesecake, Raspberry and Mango Gateau

Freshly brewed Tea/Coffee